



MERCHANTS

1688

Here at Merchants 1688 we enjoy the very best that the North-West has to offer. From our Cumbrian beef and game to our Fleetwood fish; our Lancashire cheeses to our favourite Lunesdale breweries and Lake District spirits - everything is locally sourced to ensure the very best in taste and quality.

Of course, great food is more than just good ingredients. Our head chef Phill, and his team, have created a fantastic selection of seasonal dishes for you to enjoy.

Appetisers

Honey and wholegrain mustard sausages (d)	£4.00
Marinated olives (Vv)(~)(d)	£3.00
Warm focaccia with balsamic and olive oil dip (Vv)(d)	£4.00
Warm focaccia with garlic butter (V)	£4.00
Hummus dip and rosemary focaccia (Vv)(d)	£4.00

Starters

Morecambe Bay potted shrimps (~) Served warm with freshly sliced brown bread.	£8.50
Chef's soups of the day (V)(~) A choice of 2 homemade soups served with crusty white or brown bread and chive butter.	£5.00
Seared scallops and king prawns (~) Succulent scallops and king prawns served with apple batons, Pancetta, chestnut velouté and maple syrup.	£8.50
Black pudding and Lancashire cheese potato cakes With a caramelised pear, rocket salad and herb butter dressing.	£7.00
Wild mushroom and pecan risotto strudel (V) Wild mushroom and pecan risotto wrapped in puff pastry, Served on a bed of superfood salad with a maple and orange zest dressing	£7.50
Artichoke, hummus and roasted pepper bruschetta (Vv)(~)(d) Toasted rosemary focaccia topped with hummus, roasted artichoke And sweet peppers. Drizzled with a balsamic glaze.	£7.50
Antipasti (~)(d) Prosciutto, Salami and Bresaola served with olive oil and balsamic, sun-dried tomatoes, olive tapenade and a rosemary focaccia bread – ideal for two to share.	£10.00

Certain dishes are available gluten free (~), dairy free (d), (V) vegetarian or vegan (Vv) our chefs may need to make some small alterations so please inform a member of our team when ordering of your dietary requirements, thank you.

Vegetarian Dishes

Wild mushroom and pecan risotto strudel (V)	£12.00
Wild mushroom and pecan risotto wrapped in puff pastry, Served on a bed of superfood salad with a maple and orange zest dressing.	
Stuffed butternut Squash (Vv)(~)(d)	£12.00
Roast butternut squash filled with a courgette ratatouille and topped with vegan cheese. Oven baked and served with a warm potato salad.	
Linguine (V)	£9.00
Sun-dried tomato and roasted peppers in a rich tomato sauce mixed with linguine pasta and served with garlic focaccia bread.	
Add chicken to this dish	£2.00
Bean burger (Vv)(d)	£9.00
Lightly spiced bean burger served on a glazed brioche bun with French fries, gherkins, crispy onions and our signature burger sauce.	
Add Tasty Lancashire cheese or Lancashire blue cheese	£1.50
Winter superfood salad (Vv)(d) (~)	£10.00
A hearty salad of rocket, spinach, kale, quinoa, pecan nuts, dried cranberries, sunflower seeds, pumpkin seeds, blueberries and avocado. Served with a warming maple and orange zest dressing.	

Fish Dishes

Cod Loin (~)	£14.50
Oven roasted cod loin served with mussels, king prawns, buttered leeks, Sautéed potatoes and a bisque sauce.	
Seabass (~) (d)	£14.00
Succulent pan-fried seabass fillet served with a Thai noodle broth.	
Catch of the Day (~)	£14.00
See our specials board for the fish of the day, served with new potatoes, green beans and a white wine, thyme and cream sauce.	

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Meat Dishes

Cumbrian fillet of beef (~) (d)	£21.00
Prime 6oz Cumbrian beef fillet cooked to your liking, served on a bed of baby spinach with crisp onions, green beans, roast cherry tomatoes and thick cut chips.	
10oz Rump pave (~) (d)	£18.50
Cumbrian fell bred and cooked to your liking. This lean rump steak is served on a bed of bay spinach with crisp onions, green beans, roast cherry tomatoes and thick cut chips.	
Steak sauces £2.50 Choose from creamy peppercorn, Lancashire blue cheese, Diane or garlic, red wine and rosemary.	
Venison haunch (~)	£17.00
Pan-roasted and served pink with a parmesan risotto, roasted artichokes and pan juices.	
Gressingham duck breast (~)	£17.00
Pan-roasted and served pink with a pea, broad bean, bacon and wild mushroom ragout, vanilla infused mashed potato and a port jus.	
Lancashire hotpot (~) (d)	£12.00
Locally bred lamb, slowly braised with vegetables, rosemary and thyme, topped with crispy potatoes. Served with braised red cabbage and warm rosemary focaccia bread.	

Please note: the cooking time for these dishes will be longer, but it'll be worth the wait!

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Meat Dishes

Merchants' burger (~)(d) £11.00

Ground beef with onion, lightly spiced and served on a glazed brioche bun with French fries, gherkins, crispy onions and our signature burger sauce.

Why not add Tasty Lancashire cheese, Lancashire blue cheese and / or bacon for £1.50 each.

Steak and ale pot pie (~) £12.00

Served with thick cut chips, seasonal vegetables and a jug of rich beef gravy.

Chicken duo (~) £15.00

Tender chicken breast and a chicken mousse sausage served with creamed leeks, straw potatoes and a sage, onion and cream sauce.

Pork tenderloin (~) £16.00

Pan roasted pork tenderloin served with black pudding bonbons, buttered kale, herbed mashed potato and a wholegrain mustard, fennel, cream sauce.

Chicken Caesar salad (~) £9.50

Tender pieces of chicken breast, Cos lettuce and garlic croutons, in a rich Caesar dressing topped with parmesan shavings.

Served with or without anchovies.

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Side Dishes

Thick cut chips £3.00

French fries £3.00

Seasonal vegetables £4.00

Side Caesar salad £4.00

Slice of brown or white bread and our chive butter £1.00

Lunch Menu - Available 12-5pm

Sandwiches

All our freshly prepared sandwiches are served with home-made coleslaw, root vegetable crisps and are available on **white or brown bloomer bread, toasted panini or rosemary focaccia bread**, please choose your preference, unless stated.

Hummus with garlic roasted vegetables (V)(v)	£6.00
Smoked salmon, avocado and cucumber ribbons	£6.50
Tasty Lancashire cheese, roasted ham and pickle	£6.50
Signature Club	£7.00
Butterflied chicken breast with bacon, lettuce, tomato & mayonnaise. Triple stacked on white or brown toasted bloomer bread.	
Add soup or chips to your sandwich	£2.00
Fish and Chips (~)(d) Fresh Fleetwood caught beer battered haddock served with thick cut chips, mushy peas and tartare sauce.	£12/£7.50*
Lancashire Hotpot (~)(d) Locally bred lamb slowly braised with vegetables, rosemary and thyme, topped with crispy potatoes served with red cabbage and rosemary baked focaccia bread.	£12/£7.50*
Linguine (V)(d) Sun-dried tomato and roasted peppers in a rich tomato sauce mixed with linguine pasta. Served with garlic and rosemary focaccia bread. Add chicken to this dish - £2.00	£9.00 /£5.50*
Merchants' Burger (~)(d) Ground beef with onion, lightly spiced and served on a glazed brioche bun with French fries, gherkins, crispy onions and our signature burger sauce. Add Tasty Lancashire cheese, Lancashire Blue cheese or bacon to your burger, £1-50 each.	£11/£7.50*
Ploughman's Platter (~) Roast ham, pork pie, celery, apple and your choice of cheese from the list below served with pickles, crusty brown bread with our chive butter. Lancashire tasty, smoked or blue. French Brie, grilled halloumi, or fruit cheese	£8.50

Cheese and deli boards - £7.50

Any two items from the lists below served with warm rosemary focaccia bread, chive butter, Bramley apple chutney, celery and apple.

If you would like to make your cheese and deli boards even bigger and better you can add extra items, see prices below.

Cheese Choice - (£2.50 as an extra item)

Lancashire tasty, smoked or blue. French Brie, grilled halloumi, or fruit cheese

Deli Choice - (£3 as an extra item)

Olives, salami, roast ham, bresaola, prosciutto or sun-dried tomatoes

More Choice - (£2 as an extra item)

Pork pie, hummus or olive tapenade

Extra basket of warm rosemary focaccia with chive butter £4

Desserts

Homemade sticky toffee pudding with toffee sauce Served with cream, vanilla ice cream or custard	£5.00
Lemon brulee cheesecake Served with pouring cream	£5.00
Warm chocolate fudge brownie Served with chocolate sauce, toffee sauce and vanilla ice cream	£5.00
Locally made scone Topped with butter, fruit compote and freshly whipped cream	£3.50
Cheese and biscuits (~) Choose 2 cheeses from our list; Lancashire blue, Tasty Lancashire, Seasonal fruit cheese, French Brie, or Oak smoked Lancashire, served with cider apple chutney, chive butter celery, grapes and biscuits	£5.50
Locally made 'English Lakes' Ice Cream: (~) Two or three scoops as priced - choose from Madagascan vanilla, crushed strawberry, death by chocolate, maple & walnut, rum & raisin, apple crumble, lemon sorbet, raspberry sorbet, orange sorbet	£2.50 /£3.50

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Coffee/Tea and Cake

Fresh cream chocolate Éclair - £2.25
Victoria Sponge Cake - £2.95
Local Scone topped with butter, fruit compote and freshly whipped cream - £3.50
Millionaire Shortbread - £2.25

Add an Atkinsons Tea or Filter Coffee to your cake for £1.00



Step Back in Time...

One of the oldest buildings in Lancaster city centre, the cellars beneath 29 Castle Hill are believed to date back to 1688. In the eighteenth and nineteenth centuries Lancaster became a thriving port, trading cotton, sugar, rum and other goods to every corner of the world via the River Lune, just a few minutes' walk from The Merchants. Lancaster quay and Castle Hill at the time would have been bustling with tradesmen, sailors and local customs officers.

The main building above the pub, now occupied by Harrison Pitt Architects, was built in the mid eighteenth century using local sandstone. The site was occupied by the offices of the Pusey Hall Estate at the turn of the nineteenth century and the cellar roof was once supported by the 'ribs' of *The Pusey Hall*, a trading ship built in Lancaster in 1808. Later additions to the main building include two 19th century loading slots, projecting corbels and a steel crane – confirming its primary use as a warehouse.

The name 'Richard Hinde' can just be seen painted on the gable facing Market Street. Richard Hinde & Co traded as a wine and spirit merchant, first listed in local directories in 1851. Richard Hinde and his family occupied the premises for almost 100 years, and the barrel-vaulted cellars beneath the main warehouse would have been the perfect place to store their wine, spirits and porters. The thick stone walls maintain a steady, cool temperature, and in the depths of the cellars the bottles would remain quietly undisturbed in the dark.

Ironically, on the site of the Merchants beer garden once stood the Commercial Temperance Hotel, run by Mrs. Jane Scott and her daughters from 1889 to 1913. Lancashire was the hub of the Temperance movement in the UK, a group that encouraged moderation if not abstinence from alcohol. Temperance hotels were commonplace in many Lancashire towns, offering a place of refuge for teetotal travellers.

In 1956 the warehouse had a new use as the premises for the Lancaster Rubber Company, whose sign can still be seen on the front of the building. By 1970, many of the buildings on Castle Hill had been registered as grade II listed buildings, preserving them as part of Lancaster's rich heritage.

Until the cellars were 'rediscovered' in the 1980s, the public knew nothing of what lay beneath the old warehouse. Carefully preserved, the main room and its three stone archways had hardly changed in over 300 years. A stone wall blocked what is now our doorway; once this was taken down the cellars were explored. Work soon began to turn the space into a public house, and in 1984 *Merchants 1688* was born.